



APERITIF

18 April Luncheon: Hosted by *Vicki Williams* at *Topiaries at Beaumont Restaurant, 961 Eatons Crossing Road, Draper* (for GPS) but it is actually only a few minutes away from Samford Village. Phone: 3289 3899.

For those traveling by car: Drive along *Samford Road*, go right at the roundabout and drive through Main Street in Samford Village. In three kilometers turn right into *Eatons Crossing Road*. *Topiaries at Beaumont* is on the right. There is plenty of parking available at the venue.

For those traveling by train to Ferny Grove Railway Station: *The Ferny Grove train leaves Roma Street Station at 10.34 am arriving at the end of the line - Ferny Grove at 11.05am.* Members travelling from Brisbane by car will most likely pass by this railway station and could easily pick up members waiting outside for the ten minutes drive to *Topiaries at Beaumont*.

To ensure that no one gets left at *Ferny Grove* or *Topiaries* please advise:

1. **IF** you require transport
 2. **OR** if you can provide transport
- to and from *Ferny Grove Railway Station* and *Topiaries at Beaumont*.

The Ferny Grove to Brisbane train departs Ferny Grove at 2.58 pm arriving in Brisbane at 3.31pm. Therefore members will need to depart *Topiaries* for the *Ferny Grove Railway Station at 2.30/2.35 pm.* *The next train departs Ferny Grove at 3.28 pm.*

Please provide apologies and names of your guests to Sandra either by telephone on 5496 6950 or by email by 7.00pm on Tuesday 12 April 2011. It is assumed that you are attending if no apology is received by the deadline and will result in the member being charged the \$80.00 cost of the luncheon.

Payment for the luncheon upon arrival continues to be via an envelope labelled with your name and method of payment enclosed (cash/cheque/Direct Deposit – copy of receipt enclosed).

ENTREE

From President Barb MacKenzie - President's Prattle (or Barb's Earbashing):

March lunch at *Sprout* was absolutely delightful, thanks to *Lyn Hay* and her assistant *Louise Esdale*. It was an enjoyable experience to have the restaurant to ourselves, but even then we had difficulty with the noise level when trying to address the members and guests. I do realize that it is probably just the sheer numbers of lovely enthusiastic ladies present, but it would be good if we could all tone down our exuberance, especially when we are trying to critique and comment on the food and wine.

After a lovely day having a relatively quiet “green fix” in the lush Hinterland at Tamborine last Sunday, I am hoping that all of our Dionysus ladies are refreshed and ready to think about our Annual General Meeting on 16th May at 10.00am.

Now is the time for all good women to come to the aid of the Society – think seriously about what you can offer of your time and talents for the progress of our beloved club and an opportunity to test and improve our collective knowledge of the wine and culinary experience.

Some nominations have already been received, but if you have a hankering to be part of a vibrant Committee, don't let that stop you from nominating. Our Constitution requires that nominations should be in the hand of the Secretary at least two weeks before the Annual General Meeting.

Formal documents regarding the Annual General Meeting (Agenda, Annual Reports etc) will be forwarded to members in early May.

April lunch will be a good opportunity to complete that form, and also a good time to pay your Annual Subscription that has been set at \$75. This provides the club with funds to cover all our members with insurance while attending Dionysus functions, funds for all the associated costs of postage, photocopying and printing, stationery, auditor's fees and affiliation with the Federation of Wine and Food Societies



which is levied on a per-capita basis of membership and allows for us to have access to relatively low cost Public Liability insurance. So it is a necessary cost each year and your Committee has kept it to a minimum. So please add the \$75 to your Cheque, Cash or Direct Bank payment for your lunch on 18th April.

Voting rights at the AGM are only accessed by financial members, so if you want to have your say, your Annual Subscription needs to be paid before 16th May.

As we are currently without a Treasurer, I would be really pleased if members and guests could adhere to the policy of an envelope, clearly marked with name and amount and Cheque, Cash or Direct Debit Receipt enclosed. Cost of lunch is \$80 and with your subs of \$75 – total is \$155.00.

Bank Account Details: – Westpac Sunbank **Account Name** Dionysus Wine & Food Society Inc.

BSB: 034-069 **Account Number:** 20-0794. **Don't forget to include your name for easy identification.**

Our April host, [Vicki Williams](#) has been hard at work to provide another delightful lunch and has provided a train timetable and encouraged carpooling to make sure we get to [Topiaries](#) with a minimum of effort.

The Committee will not meet this month before the lunch so that everyone can be available to travel at the same time.

Looking forward to seeing you all there, [Barb Mac](#).

MAIN COURSE

From Food and Wine Coordinator Patsy Cloake:

[Lyn Hay's](#) March Lunch was a rare treat not to be missed on a number of levels. [Richard Webb](#) at [Sprout Café](#) gave us his usual expansive, generous, innovative and delectable fare.

The context of this delicious lunch was to be Gluten Free and [Richard](#) incorporated this into his commitment of reducing travel miles, using low carbon footprint produce and drawing upon the on-site extensive kitchen garden. The conception was so good it just made the bees buzz on the toilet verandah.

To start with [Richard](#) treated us to three tapenades with Ciabatta – beetroot, carrot and olive – all excellent and distinct tastes that set the tone of this lunch – generosity and a love of food in the context of caring for people and environment.

Fresh Beerwah Figs with Rocket and Maleny Swiss Style Cheese Salad & Tarragon Vinaigrette piqued the taste buds as a started. An excellent combo that was just plain yummy for my taste.

Bay of Fires “Tigress” Tasmanian – Sparkling Pinot Noir Chardonnay NV was served with the tapenades and did go very well with this appetizer. A northern Tasmanian vineyard that sources grapes from over the island see www.bayoffireswines.com.au A refreshing drop - pale straw colour with short lasting bubbles and quite a toasty flavour, for me not much on the nose.

Seared Hervey Bay Scallops, Local Sardine Cervices and Watermelon, Basil and Black Olive Salsa had magnificue eye-appeal and was a terrific idea of taste combination. I personally loved the local sardine but thought the juxtaposition of this with the succulent scallop was very dominating. A great talking point!

Derwent Estate Wines Tasmanian Reisling 2009 was a great wine/food marriage and Louis gave it a 17 – 3,6,8. James Halliday gave this a 93 and said it would keep till 2024. We were certainly drinking a clean citrusy wine with potential. For more information go to www.derwentestate.com.au.

Seared Towwomba Venison Loin with Lavender Vanilla Jus, Wilted Ceylon Spinach and Roast Cherry Tomatoes was just plain excellent in my opinion. Tasty succulent meat with innovative dressings and site-grown sides – what more could one ask? I just love what I usually call Malagasy spinach – but hey what is the difference between islands in the Indian Ocean – and to think the [Richard](#) has it in such proliferation on site. This is what a feast is about – picking from the garden and bringing to the table.

The Langmeil Clare Valley “Three Gardens” GSM 2009 added another garden dimension and was taste complimentary. Louise rated it 15.5, 3,5,7.5. The Shiraz, Mouverdre, Grenache blend was certainly berry and peppery with depth on the palate. A good blend to try as quite often blends are not as striking as this one. Either google the wine or go to www.langmeilwinery.com.au.

Two desserts! – What bliss – Macadamia Nut Pie with Passionfruit, Charella Farm Goat’s Cheese with Basil Ice Cream and Lemon Myrtle Panna Cotta with Sugarbag Honey. Yes – we died and went to dessert heaven! – both desserts were to my taste delicious and every part of their innovative presentation was demolished at our table – the taste twists were appreciated as well as the local produce.

Vasse Felix Margaret River “Cane Cut” Semillon 2009 – www.vassefelix.com.au - this was an edgy taste that went well with both indulgences. This is a dessert wine with great potential for adaptation to aperitifs and cooking – thank you for the intro to it.

[Lyn](#) and [Richard](#) thank you for an outstanding lunch. [Richard](#) you continue to be the standout chef in Brisbane in my opinion – a wonderful showcase of your philosophy and expertise.

DESSERT

From Events’ Coordinator Patsy Cloake:

03 April 2011 Away Luncheon at Songbird Restaurant, Mt Tamborine:

It was a seriously restorative autumn interlude to Tamborine Mountains for the Dionysus bunch:

On the way we had the most wonderful aperitif spread at West Beenleigh – *Bay of Fires* Tigress or *Taltarni Brut Tache* with Salami Inside Out Sandwiches, Cheesy Puffs, Ham and Cheese Sausage Rolls, Sandwiches – Amazing Chicken Triangles and Rectangles of Cream Cheese/ Macadamias/Ginger, Smoked Salmon on Chive Pikelets and a veritable feast of Crudités, Cheeses and Pastes - and that was just for starters!

Songbirds Rainforest Retreat overwhelmed us with the tranquil ambiance of its setting - sort of like a movie set but very real and very entrancing.

We were dealt with at *Songbirds* with efficiency and grace and were offered alternating drops of Line Caught Fish of the Day (Snapper) Caramelised Fennel Puree, Ginger and Saffron Elixir, Black Lip Mussel, Sea Scallop and Pea Sprouts - a very succulent serve with a great meld of subtle flavours. I would have liked the Water Chestnuts as a texture balance but these did not seem to be on the dishes at our table.

The alternate was the Seared White River Veal and Confit Belly with Apple Rosemary Curd, Blue Cheese and Bone Marrow Gnocchi, Nettle Puree on a Tart. Devourers at our table said that the veal was very tender and well done but all were puzzled by the status of the confit – probably beef or veal? The gnocchi was a great hit.

Wine choices were a glass of Hunter's Jane Hunter Sauv Blanc 2010 – Marlborough. Go to www.hunters.co.nz for more about this Oz awarded wine. I thought it was a good match with the fish from my sip of other's at the table. But really took my chances with the Gemtree uncut Shiraz 2009, www.gemtreevineyard.com.au. I thought this a very stylish wine that had lots of character and depth.

This fare was followed by Coconut Crème Tartlet with Basil Fluid Gel, Slow Roasted Strawberries and Honey Ginger Ice Cream which was said to be quite delicious and the pastry short and tasty. The Just Plain Tiramisu with Malt Ice Cream, Edible Sand and Earl Grey Tea Gel was really not the plain Tiramisu that most of us are used to serving but quite delicious if somewhat dominated by the cream.

Both desserts were served with the ubiquitous Ballandean Sylvaner Late Harvest 200?. It is always a pleasure to taste this Sylvaner being hailed as the best of its type in the world and making some comparative mental notes about the variations between its production. The last, really big, awarded year was 2002. Google this wine to find out more about a Queensland outstanding wine.

We then moved onto *Cedar Creek Estate Vineyard* to have one of the most informative and witty wine tastings that I have experienced with more than a little insight into what is happening in the Queensland wine scene at the present time. *Jeff's* excellent seminar certainly added to our collective wine knowledge.

Also many thanks to *Phil Dunn* – our amiable and convivial driver who always adds to the whole experience.

PETIT FOURS

Birthdays:

Warmest of birthday greetings to the following members celebrating birthdays in April: *Pam Ferris* and *Irene Hobbs*.

Replacement Member Name Badges:

An order will shortly be placed. Badges cost about \$15.00 each. Please advise if you need a replacement.

Easter Wishes to all!

Sandra